NEW ENGLAND FARMER.

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Rural Economy.

ITEMS OF HUSBANDRY AND RURAL ECONOMY, ORIGINAL AND SELECTED.

By the Editor.

HOT WATER APPARATUS.

In a late number of Loudon's Magazine, mention is made of a hot water apparatus in a pinery at the Earl of Egremont's, Patworth, Sussex, in which it is stated that the pinery is sixty feet long, and twelve feet wide; it is twelve feet high at the back, and five feet in front; the boiler is two feet in diameter; the quantity of water in the boiler and pipes is one hundred and sixty gallons.

A small fire was made each day at 3 o'clock in the afternoon, a little more fuel was added at 6 and 9 o'clock, and nothing more was done to the fire until the next day at 3 o'clock in the afternoon. The quantity of coal consumed is less than one third of what was used when the common flues were employed. According to the present system, the whole of the water, one hundred and sixty gallons, is in circulation twentyfive minutes after the fire is put under the boiler. There are nine houses of the Earl of Egremont's, heated on exactly the same plan, all of which act remarkably well. Upwards of twenty degrees more of heat could have been kept up, during the severe weather in January last, had it been found necessary.

These remarks are followed by a table, showing the results of a series of observations to ascertain the difference of the temperature without and within the house, the temperature of the water in the boiler, &c, which may be found in Loudon's Magazine for April last, page 142.

The same work gives us the following, by Mr Peter Martin, foreman in the nursery of Messrs Murray & Coss, near Leeds.

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TO DESTROY ANTS, WOODLICE, &c.

Take one pound of oatmeal and half a pound of coarse brown sugar, and mix them together; add to it two ounces of pepper, ground as fine as possible. Lay the mixture upon white earthern ware for woodlice and beetles, where they resort; and for ants, cover it over so as to prevent its getting wet.

Another way to destroy Ants.—Toast the fleshy side of the out-side skin of bacon, till it crisps; then lay it on the ground at the root or stem of any fruit tree that is infested by ants. Put something over the stem to keep it dry; the ants will go under it and fasten to it; lift it up quickly and dip it into a pail of water.

An effectual mode of destroying Slugs, &c.—Take a quantity of cabbage leaves, and either put them into a warm oven or hold them before the fire till they are quite soft; then rub them with unsalted butter or any kind of fresh dripping, and lay them in the place infested with slugs. In a few hours the leaves will be found covered with snails and slugs, which may then of course be destroyed by any mode the gardener may think fit. [We have tried this at Bayswater, and found it attended with complete success.]

Woodlice and Earwigs, wherever they exist, will also be attracted by leaves thus prepared, if placed in the sheds they frequent.

To destroy the black and green Fly.—Take some strong yellow clay, such as is used for grafting, put it into a tub and fill the tub for water; then let a man work it with his hands til it becomes like thin paint. Fill a pan, such as flower-pots stand in, with it; and as only the points of young shoots are infested with the fly, dip them into the clay and water; in ten minutes it will dry on the leaves, and will completely destroy the flies or any other insects that may be upon them. The clay will look dirty on the trees for a few days, but the first shower of rain washes it completely off, and the shoots will look more healthy than before it was laid on. There is no fear of the return of the insects that season. The scale on pines may be destroyed by the same mixture.

To destroy the Bug [American blight, Aphis lanigera,] upon fruit trees.—Take clay, as I directed for the fly, and work it till it becomes of the consistence of white-wash; mix with every six gallons of it, two pounds of cream of tartar, one pound of soft soap, and half a peck of quick lime. When you think the weather is likely to continue dry for some time, take a bucket full of this mixture, and with a large brush wash over the bark of the trees, wherever you think that it is or has been infected with the bug. A man will do a great numbar of trees over in a few days, with a white-wash brush and this liquid. Five years ago, I had some young apple trees that were completely covered over with the bug; I washed them with this liquid, and I have never since seen the least sign of the bug upon them. I have practised the same method repeatedly on other trees, with the same success; and find it only necessary to be careful to do it in dry weather, so that the rain may not wash off the mixture for some time.

To destroy Flies and Wasps.—A mixture of pepper sugar, and water, will do this effectually.

To make the bark grow over wounds and diseased places on forest or fruit trees, without fail and with speed.—When a branch is cut off or a tree is otherwise wounded, make the place smooth with a sharp knife; and if the tree be cankered, either cut away the part affected or scrape it out until you come to the sound wood. In all cases, make the surface as smooth of possible; then put half a pound of tallow into two pounds of tar, and warm it over a fire till the tallow is just melted in the tar, when one ounce of salt-petre should be added and the whole stirred well together. The composition must then be laid on the parts that you want to heal, and I have found it by long experience to be an effectual cure, and superior by far to anything yet practised.

PEACH, PEAR, AND MULBERRY TREES, LUCERNE, &c.

The following is the substance of a communication received some time since, but which required condensation and correction before it could be fitted for the press; and want of room and of leisure has obliged us to defer till the present time, the publication of such parts as we thought would convey, or become the means of eliciting useful information.

MR FESSENDEN—I commenced making a selection and transplanting fruit trees, about eight years since; and should like to be advised on several particulars.

I had about fifty peach trees from three to eight years old; some of which I inoculated myself, others I obtained from different nurseries; making a variety of about twenty kinds. From the above trees I have not had the pleasure of obtaining more than two bushels of peaches. This spring I find nearly half the trees are entirely dead, and the remaining number appear to be at a stand whether to live or die. I have cut down or taken up by the roots from fifteen to twenty, the most of which were seven or eight years old. As those I have left standing appear to signify their intention to live a little longer, by sending forth a few leaves, I should like to know if there is any probability of their resuming their health and vigor. If not, I should be induced to lay them prostrate, by putting the axe to their roots, as I have dug round them from year to year and they have borne me no fruit. I have varieties of ten or twelve kinds of plums, none of which are injured by the winter in the least, as I can perceive. A few apricots appear to be alive, except a few branches.

With regard to my pear trees, I have lost from six to ten, but do not know exactly, as two or three give encouragement of sending forth shoots just above where the buds were inserted. These trees were from the well known and respectable nursery of William Prince and Sons, Flushing, Long Island.

A few years since, there was much said about French clover, or lucerne; and in the spring of 1830, I obtained four or five pounds of seed and sowed it on thirtyfive or forty rods of ground. The land was light and dry on which it was sown, and had been previously planted. I spread three or four loads of good manure, and ploughed it in before the seed was sown. The result was, that it came up very well; but the most of it died before autumn, except near the manure heap, where it grew sixteen or eighteen inches, and a part of it blowed the first season. There is this spring a few stalks or sprigs alive. Several of my neighbors sowed some the same season, and the experiment proved equally disastrous. It had been said by some, I suppose inexperienced person, that it would grow on poor land. I am convinced that it requires a very rich soil. The land that I tried it on I believe is the right kind, all except the quality of it. I planted it with potatoes the last year and again this. I have some thoughts of making it rich by spreading an abundance of manure on it, and giving it another trial. I suspect the land on which persons have met with good success, is such as would produce three tons of herds grass or English hay per acre.

I have taken considerable pains to inform myself on the subject of silk business, and everything connected with the manufacture of silk; and have about four thousand mulberry trees of one and two years' growth. The land on which my nursery is, I believe is not quite so rich as it ought to be for that purpose, as the greater part of the trees have grown only from two to three feet in a season; whereas I have a few on richer land, which have grown from seven to nine feet last season. I have transplanted several hundreds of seedlings

this spring, on good land, and mean to spread considerable manure among those of one and two years' growth. I believe they are worth as much as though they were grown on land that would send them up higher than one could reach, the first year. I have sold a few trees and shall sell more if I have an opportunity. I mean to keep enough for myself, as I am determined to go into the silk business, if their is any probability of its merely paying for the expense of labor, &c.

I have thought of planting a few trees for large standards, but a greater part in hedge rows, as the leaves can be gathered so much better. Still, at times, I feel almost discouraged, as many who have tried it to a limited extent, say it does not pay half the labor. Then again, I see articles in newspapers, which say that it can and will be made a profitable business.

I kept in the summer of 1830, a few silkworms, just to try them. They did well, though kept in a common room, and perhaps not attended to so well as they ought to have been. If any of your able and experienced correspondents, or you yourself, will give advice on any or all of the above topics, I should feel very much obliged, as I am young, and not in circumstances to enter very largely into experiments, without a prospect of remuneration. Still, I am very anxious to be of some use to the community, as well as myself, by improvements in agriculture and the useful arts.

Yours, &c, JAMES LEONARD.

Remarks by the Editor. — With regard to the peach, we have heretofore published many articles on the subject of the cultivation of this fruit; and are compelled reluctantly, to express an opinion, that our climate in New England is hostile to its perfection. An abridged view, [in about ten pages,] of such observations as would be most likely to be useful in the case of our correspondent, may be seen in the New American Gardener, page 232, written by the editor, and for sale at the New England Farmer office. An article published in page 13, of the present volume of our paper, would lead to the conclusion that we are in the habit of killing peach trees by kindness, or cultivating them too highly. It is there said, that "peach trees in a pasture not tilled, are in a healthy sound state, while those in the gardens and cultivated fields have decayed," &c. See, likewise, pages 51, 54, 75, 101, 322, 325.

With regard to lucerne, we have nothing new at present to offer. The soil should be rich, deep, dry, and free from weeds. The plants for the first year should be kept as well weeded as Indian corn, and for that reason, in Europe, are often sown in drills, so as to admit the hoe between them. See pages 59, 70, and 230 of the current volume of the New England Farmer.

For directions concerning mulberry trees and silk, our correspondent may, perhaps, find something useful in pages 51, 61, 77, 124, 142, 232, and 238, of the said current volume of the New England Farmer.

CHEESE.

When cheeses are made from unskimmed milk they are called new-milk cheeses, although a part of the milk has been kept over night or longer. These are the richest and most valuable. Two-meal cheeses are made of the evening's milk skimmed, mixed with the morning's milk unskimmed. Two-meal cheeses, when well made, without any mixture of sour milk, are almost as valuable as new-milk. A third sort is made of milk, the whole of which has been skimmed. These are of course of the least value. If your milk be not just come from the cow, make it blood warm, and put in your rennet, but no more than will just make the curd come. Add an ounce of fine salt to as much curd as will make a cheese of fifteen pounds, and in proportion for a greater or less. Stir the curd till it is gathered; put it in a strainer, and with your hands work out all the whey; then lay it in a clean linen cloth, put it in the press, and let it stand there two hours; then take it out, rub it over with fine salt, put it in another dry cloth, and put it in the press eight hours; then take it out again, put it in another dry cloth, and put it in the press again, where it is to remain till the next cheese is ready. When taken out of the press, put it in brine twentyfour hours, and add to the brine about a tea spoonful of salt-petre. Some little additions of salt and salt-petre must be occasionally made to the brine; and let it be cleansed as soon as necessary, by heating it and taking off the scum. When you take the cheese out, dry it with a cloth; bind it round with a long string to make it keep its shape, which must be kept round it for some days, and let it be daily turned on the shelf for two months.

Various receipts for making rennet, have been given by different writers. The following is simple, and perhaps as good as any: Empty the maw of its curd, wash it slightly, soak it with strong brine till it is well salted, dry it on boughs made for the purpose; then take two quarts of strong brine that will bear an egg, blood warm, and let the maw steep in this twentyfour hours, when the liquor will be fit for use; bottle it up, and cork it tight, and it will keep for a twelve month. About a tea cup full will be sufficient for the milk of ten cows. Some direct spices and a lemon sliced, to be put into this liquor. The rennet bag may also be salted and dried as before directed, and pieces of it occasionally used, by being previously soaked in warm water, and a quantty of this water used in proportion to the quantityof milk to be turned.

The acid contained in the maw is very ap to become rancid and to putrify, if a sufficiency of salt be not applied; care must therefore be talen to prevent this, by as much salt of the strongest kind as the rennet will receive.

In Holland, it is said, the cheese-makers use no rennet; but instead of this, they use a small portion of sea-salt (muriatic acid) for forming the curd. This is said to give the cheese a taste somewhat different from those which are made in the common mode. This acid should no doubt be diluted before it is put into the milk; and we cannot state what proportions it would be expedient to use. But the quantity might be ascertained by experiment.

The following method of making cheese has been recommended in the Massachusetts Agricultural Repository:

"The milk is universally set for cheese as soon as it comes from the cow. The management of the curd depends on the kind of cheese; thin cheese requires the least labor and attention. — Breaking the curd is done with the hand and dish. The finer the curd is broken the better, particularly in thick cheeses. Turning the milk differs in different dairies; no two dairy women conduct exactly alike. Setting the milk too hot inclines the cheese to heave, and cooling it with cold water produces a similar effect. The degree of heat is varied according to the weather. The curd, when formed, is broken with what is called a triple cheese knife. The use of this is to keep the fat in the cheese; it is drawn the depth of the curd two or three times across the tub, to give the whey an opportunity of running off clear; after a few minutes the knife is more freely used, and the curd is cut into small pieces like chequers, and is broken fine in the whey, with the hand and a wooden dish. The curd being allowed about half an hour to settle, the whey is laded off with the dish, after it is pretty well separated from the curd. It is almost an invariable practice to scald the curd. The mass is first broken very fine, and then the scalding whey is added to it and stirred a few minutes; some make use of the hot water in preference to the whey, and it is in both cases treated according to the nature of the curd; if it is soft, the whey or water is used nearly boiling; but if hard, it is used only a little hotter than the hand. After the curd is thoroughly mixed with the hot stuff, it is suffered to stand a few minutes to settle and is then separated, as at the first operation. After the scalding liquor is separated, a vat or what is often called a cheese hoop, is laid across the cheese ladder over the tub, and the curd is crumbled into it with the hand and pressed into the vat, to squeeze out the whey.

"The vat being filled as full and firmly as the hand can fill it and rounded up in the middle, a cheese cloth is spread over it, and the curd is turned out of the hoop into the cloth; the vat is then washed, and the inverted mass of curd, with the cloth under it, is turned into the vat and put into the press; after standing two or three hours in the press, the vat is taken out and the cloth is taken off, washed, and put round the cheese, and it is replaced in the vat and in the press. In about seven or eight hours it is taken out of the press and salted, the cheese is placed on a board, and a handful of salt is rubbed all over it, and the edges are pared off if necessary; another handful of salt is strewed on the upper side, and as much left as will stick to it; afterwards it is turned into the bare vat without a cloth, and an equal quantity of salt is added to it, and the cheese is returned into the press, where it continues one night, and the next morning it is turned in the vat and continues till the succeeding morning, and is taken out and placed on the dairy shelf, where they are turned every day or every other day, as the weather may be. If it is hot and dry, the windows and door are kept shut; but if wet or moist, the door and windows are kept open night and day."

NEWLY BAKED BREAD.

"The following very judicious remarks," says the Andover, Mass. Journal, "were made by one of the most distinguished physicians in the country, in answer to inquiries from one of the officers of the Theological Seminary in this place. The letter it is believed, expresses the opinion universally entertained by eminent physicians."

DEAR SIR — In reply to the inquiry in your letter, I remark, that long ago, physicians were taught by observation and experience, that newly baked bread requires much greater stomach power to effect its digestion, than is necessary to accom-

plish the digestion of bread which is not new.—This difference is attributed to the greater adhesiveness of the hot bread, forming into a mass or masses less penetrable to the gastric juice.—Whether this should be regarded as a full explanation there might perhaps be some doubt, but that certain chemical changes are constantly going on in bread, from the moment it is baked until it is unfit for use, and that, when a day or two old, it is much more easily subjected to the delicate chemistry of the stomach, than it is when just taken from the oven, there can be no doubt.

A feeble stomach is always disturbed or oppressed by hot bread; and headache, vertigo, and sometimes cramp, cholera and convulsions, are caused by it. Those who are predisposed, constitutionally or by their vocations, to dyspepsia—nay, everybody, inasmuch as the preservation of health should be an object with everybody—ought to abstain from it. For although in some cases it may not for a time appear to do mischief, it is secretly undermining the powers of the stomach, and disease will some day make its appearance in a form more aggravated or obstinate, than if the stomach had been put to a less severe task.

The business of bread making is generally not enough attended to in our country. The yest is too often not perfectly sweet, and when it has become sour, alkaline substances, as salæratus, or pearl-ash, or soda, do not restore it to its original fitness for the process of fermenting the dough. Another defect is, that the dough when put into the oven, is frequently not enough or too much fermented, the consequence of which is, that the bread is clammy or sour. Another and almost universal defect is, that the bread is not baked enough. The thickness of the loaf may be too great for the heat of the oven, or the heat may be so great as to burn or crisp the outside of the loaf, before the inner parts are done.

Hot bread should be banished from all our literary institutions; and if the guardians of these establishments were faithful to their trust, they would not only interdict it, but would take care that their students should be regularly furnished with well made bread.

From the Albany Evening Journal.

LAMP OIL.

Knowing that fraud, to a great extent, is yet practised in the sale of lamp oil, notwithstanding we have a law to prevent it, and the fraud being so perfect that the senses of sight, smell, and taste, except in those of great experience, cannot distinguish between them, although the difference in price is very great when honestly sold.

Sperm oil being from 6s 8d to 7s a gallon, according to the quantity, while whale oil is but from 2s 6d to 3s 6d.

To detect the fraud, sperm oil weighs 7¼ lbs. the gallon, while whale oil weighs 7 lbs. 10½ ozs. The specific gravity, in decimals, of sperm oil, is 8814, and whale oil is 9233.

Those that have Southworth's Spirit Hydrometer, will find that pure sperm oil stands 42 above spirit proof, and whale oil at 18 above, which is 2 degrees below W. when the balance weight is off, the thermometer standing at the same time at seventy degrees, adding four degrees or deducting on the hydrometer for every ten on the thermometer. If the balance weight is on, then oil stand at eighty degrees above proof, and in sperm oil it will sink entirely.

The following is a correct test to try the purity of sperm oil:—Take spirit of any kind, in a wine glass, that is just fifty per cent above proof, and drop into it sperm oil, and it will swim on the surface; and with a spoon take fifteen drops of sperm oil and only one of whale oil, and mix them together, and this mixture will sink to the bottom; and any other mixture of whale oil, in larger proportion, will also sink.

Those that have the glass French hydrometer will find, when the thermometer is at eighty, sperm oil will stand on the hydrometer at thirty degrees and whale oil at twentytwo, and for every ten degrees less on the thermometer, one degree less on the hydrometer.

But Southworth's Oleometer is a correct test, for one per cent can be detected, and those that have one have a card to explain it.

Editors of papers, who will copy this and the law, will oblige most of their patrons, as everyone using oil is interested; and very generally they are getting only whale oil or mixture, when for the same money they ought to have pure sperm oil.

From the Portsmouth Journal.

THE FARMER.

The great bulk of mankind must always get their living by cultivating the soil. The character of farmers, therefore, settles the character of the community in general. The profits of farming are slow but sure.

The good farmer grows rich simply by the increased value which he every year gives to his farm. His buildings and fences are yearly growing better; his debts are also growing less, and his business more easy of management; so that by the time of life in which care becomes burdensome, he generally finds himself in a situation to travel the down hill of life with a good degree of comfort.

The poor farmer, on the other hand, is the reverse of all this. His affairs, so far as they depend on his management, grow worse and worse. His fixtures decay, and are patched up so as to do for the present; his soil is impoverished; his debts increase; his cares and perplexities multiply; and he finds himself, when old age unfits him for the burden, obliged to mortgage or sell his farm, and to live on the pittance which his property has gained in value by the rise of prices around him.

The greatest calamity to a farmer is a heavy debt. A fire is nothing to it, because the flames do not exact interest.

"The eye of a master does more work than both his hands," but it must be an eye wide awake.—There is a difference between eyes and no eyes.

To save expense and labor, is ready money with interest, because it saves time, which is more valuable than money.

GENERAL DIVISIONS OF A FARM.

1. Assign as much of your farm to the plough as you can manure thoroughly, with plaster or strong manure.

2. Keep no more for mowing than you can consume on your farm with profitable stock, unless in the neighborhood of some large town, where the sale of hay will purchase manure.

3. Keep no more stock upon your farm than you can keep well.

4. If it is an object to increase pasturage, it can be done by division fences to a very great extent.

HORSES.

Let every horse you keep be a good one, because he eats no more than a poor hack; and he will do more service, and sell for something if you wish to part with him.

THE SCIENCE OF HUSBANDRY.

All nature is governed by fixed laws or principles, and the true art of husbandry consists in a correct knowledge of these principles, with their application to every plant, every soil, and every change in the seasons. The design of cultivation is to assist nature. We govern nature only by obeying her laws.

There is no soil so good but it may be exhausted and ruined by bad tillage; and there is none so bad but it may be rendered fertile, if it can be swarded.

From the American Farmer.

POMOLOGICAL MANUAL.

William R. Prince, Esq., of the Linnæan Botanic Garden at Flushing, N. Y., has recently published the second part of the Pomological Manual, containing descriptions of a great variety of fruit, such as peaches, plums, nectarines, cherries, almonds, raspberries, strawberries and pears. He has reserved apples for the third part, and very judiciously, as he will be able to avail of the contents of several European publications on the subject, and among them the Pyrus Malus Brentfordiensis. We have occasionally made copious extracts from this part of the Pomological Manual in advance of its publication, having been politely furnished with proof impressions by the author, and therefore our readers will have been enabled to form an opinion of the work for themselves.—We cannot omit referring, however, to a very prominent and valuable characteristic of the Pomological Manual; we refer to the names of fruit. Almost every kind of fruit has several names, by which it is known in different countries and in different parts of the same country. In the Manual, Mr Prince has adopted the name most generally applied to each kind, and at the same time given all the other names as synonymes, by which means, persons acquainted only with one of the local names are enabled to ascertain the true one. Besides this, it will save many persons the expense and vexation of purchasing the same fruit under a variety of names, under the supposition that they are obtaining several kinds. This is a peculiar feature of the "Treatise on the Vine," also, by the same author, and it cannot be too highly commended. There are several other valuable traits in this work, and among them we notice the exposition of an error long prevalent in all parts of the country, in relation to raspberries. What is commonly called the "Red Antwerp raspberry" is not an Antwerp, but a variety very inferior to that fruit. This error was pointed out to us last fall, while on a visit to Flushing, by Mr Prince. We would recommend the Pomological Manual to all orchardists and gardeners, as a valuable guide to their professional pursuits.

Solvent for Putty.—To move panes of old glass from sashes, spread with a small brush, a little nitric or muriatic acid over the putty, and it will soon become soft, and can be removed without injury.

Agriculture.

MASSACHUSETTS AGRICULTURAL SOCIETY.

To the Trustees of the Massachusetts Agricultural Society.

GENTLEMEN — Situated at a distance from any considerable market town, it would be absurd in me to think of entering into competition in the aggregate amount of crops, with farmers in the vicinity of the city, where manure is attainable to any desired extent. On the supposition, that the management of farms is judged in reference to local advantages and inconveniences, my hope is founded of sustaining a claim to a premium. There have never been any very great improvements made on my farm in any one year. The object has been yearly to add something more in earthy and vegetable substances to the fields, than was taken from them in the removal of crops. To give a just idea of improvements made, a brief history of the operations may be necessary.

My first purchase of land was in 1802, fifteen acres; the greater part of which was in a very rough state, and as much of it as had been tilled reduced by severe cropping. The rocks were removed to inclose the lots, and the bushes subdued with the plough, as fast as necessary means could be obtained for accomplishing those objects; the progress was not rapid in the beginning, because, being entirely destitute of capital, I was obliged, in seaman's phrase, to "work my passage."

When the fields were inclosed with walls and the bushes subdued, attention was directed to the plats which had been tilled almost to exhaustion. And the principal means of renewing them within my power, was the incorporation of earths of different qualities. Cold and tenacious soils were dressed with silicious earth and other materials that tended to open and warm them. Sandy soils were dressed with clay, swamp mud, and alluvions in which sand formed the least considerable part. This course, in seven years, gave ten tons of English hay where less than two were obtained before, and about double the quantity of grain on the acre.

In 1817, another lot of sixteen acres, a large portion of it in similar state with the first, was purchased and managed in the same way. About the same time were purchased seven acres of fresh meadow; on which no other improvements have been made than clearing away bushes, tunnelling and cutting ditches in such directions as would irrigate the whole meadow. Another small lot was inclosed from a pasture, in 1820, and has since been cultivated as English meadow and tillage. Four acres of the above lots are light sandy soils; six acres hazel loam, suitable for grain or grass; five acres dark friable soil; fifteen acres argillaceous; and ten acres of irrigated fresh meadow. Seven acres were planted with Indian corn the present year—three acres of loam and four acres of sandy soil. On one acre of the loam about six cords of barn manure were spread and ploughed in; on another acre, where in other years meadow mud had been applied, six casks of lime were spread; on the other fields, which produced rye the preceding year, there was no application. The corn was planted in drills; this method has been in practice on the farm more than twenty years, and is in my judgment preferable to any other. The corn was harvested between 20th September and 20th October. Weight of the whole crop 22,381 pounds, 298$\frac{31}{75}$ bushels. The same field the preceding year, produced one hundred and twenty bushels of rye. The present year there were only about two acres in rye, and and the produce was twentyfive bushels.

There are *nine* acres in tillage, alternately planted with corn and rye, excepting once in five or six years each field is planted with potatoes, beans, or some other vegetable considered favorable as a change from the ordinary course. The stubble of rye is ploughed in, immediately after the removal of the crop, and some kind of seed applied to produce herbage to be ploughed in as green dressing. Potatoes this year were planted only on the borders of cornfields, under trees, and in other situations where not much produce could be expected, —eighty bushels were gathered. From two hundred to three hundred has been the average crop in the last four years. No other roots are cultivated except in the kitchen garden. Thirtytwo acres are mowed, twenty of which have been ploughed and will produce good English hay in common seasons, with liberal manuring; but a succession of wet seasons has introduced on a part of it so much wild grass, that the hay is not now suitable for the market, though good stock hay. There are ten acres of irrigated land, as above mentioned, and two acres of fresh meadow over which water does not often pass. The hay was located before the offer of premium was published, in such manner that it is impossible for me to ascertain with accuracy the quantity. Some of it was placed in barns with old hay, and some of it sold in the fields. The crop of hay has varied very little for four years, yet supposed to have gradually increased. In 1827, the whole crop was measured in the mow in September, after it was thoroughly settled. Four cords of English hay were considered equal to a ton, and five cords of fresh. According to that measurement, there were thirtythree and three quarters tons of first quality, or good English hay; ten tons of second quality; and fourteen and two fifths tons fesh hay. Five acres then mowed are now in tillage. From two to three tons of second crop are annually cut, in situations where it is not convenien for cattle to feed.

Compost manure, made with reference to th quality of the soil where it is to be applied, i every year spread on the mowing land. Sand i made a principal ingredient of compost for claye soils, and swamp mud or clay for loose soils.— From three to five hundred loads, forty bushels i the load, are made in a year and applied chiefl in autumn, not so much for choice as necessity there being no other season of sufficient leisure t accomplish the work. In laying down tilled lan to grass, I choose to sow the seed about the la week in August and put no grain with it; but an time in the month of September will do better tha either of the spring months; and if sown wi winter rye, it will do better than with sprit grain. The clayey soils which are not suitab for grain, I sometimes turn over with the ploug immediately after the grass is cut, roll down th furrows, and put on a dressing of manure an seed again. In this course, cultivated grass is re newed without the loss of any crop. I use chiefl herds grass seed, and put one fourth of a bush on an acre.

I have forty acres of pasture of a light soil, an in the possession of other owners, it was alternat ly tilled and pastured in so quick succession, th only very small crops of corn or rye can now be obtained. The number of acres discouraged me from attempting to renew it in my usual way of mixing soils; and therefore a plan is formed to renew it in the operations of nature. Last spring, a field of between two and three acres was fenced, ploughed, and sowed with the seed of the yellow locust tree. The seed came up well, and the most thrifty of the young trees are now three and a half feet high. If the worms should not oppose me, there will probably be a very flourishing grove, which in a few years will effectually recruit the soil. In this connexion, it may not be amiss to mention, that I have this fall sowed five acres of common land with the seed of white pine, and am now planting several acres with acorns, which it is intended to protect against cattle with a fence.

The number of apple trees on the farm is eighty, most of them situated in two small orchards. — There are some scattered trees, and a few cultivated in the garden. Nearly half the trees have been engrafted, chiefly with winter fruit. This year there are no apples. The last year, probably, there were a hundred bushels of winter apples and enough beside to make some six or eight barrels of cider. The principal attention given trees, after they have attained the bearing state and need little or no more pruning, is to scrape off the rough bark and moss early every spring, and wash the bodies of the trees and the large limbs with very strong soap-suds or a solution of potash.

The barns have been built in succession, and some of those first erected are of very incommodious form for the general purposes of a farmer. They were built when there was no expectation of needing much room for the storage of hay and grain, and some other uses of them were in contemplation. The first barn is twenty feet wide and thirty feet in length; the second, twenty and forty; the third, thirty feet square, built for the exclusive purpose of storing hay; the fourth, twentysix and thirty; and the fifth, thirty feet square. Under a portion of two of the barns, openings are left to shelter the cattle from the severity of the weather. The barns were located with a view to convenience and facility in getting the hay and manuring the fields. There are four barn-yards, three of them are built square, and hollowed a little in the middle for the retention of the manure; the fourth is of irregular shape, to give the cattle access to a spring of water. Into the yards, such kinds of earth are carted, as are considered best adapted to the fields where the manure is to be applied. With the earth every sort of vegetable substance is incorporated, which can be easily obtained. These, with the droppings of the cattle, make rich beds of compost every year.

The usual stock on the farm consists of one horse, six oxen, three cows, and eight or ten young creatures. The horse and oxen not pastured much on the farm. From about the middle of July to the first of September this year, five cows were milked, two of them heifers of only two years old. The cows were under the care of a tenant. — Cheese-making was not commenced early in the season, and continued only to 20th September. Milk was daily taken for the use of the family, in which there are several young children. The return of cheese made was four hundred and sixty-four pounds. From the 20th September to 5th November, butter was made with four cows and the milk given to swine. The return of butter was seventy pounds. The cows have something

of mixed blood, but are chiefly of native breed and were raised on the farm. Three swine only are kept, fed with the refuse of the house, boiled potatoes, and corn. The annual quantity of pork is about nine hundred pounds.

My cattle in winter are fed chiefly on hay; milch cows have some meal and vegetables; and oxen intended for beef the succeeding fall are fed with some grain the last of winter. Calves to be raised are suffered to suck one half the milk of the cows ten weeks, then put into a good pasture till October, when they are put with fattening cattle, where they soon learn to eat whatever is given out, and become very vigorous to endure the inclemencies of winter.

About two tons of beef are made in a year, on grass, green corn-stalks, and refuse hay. Oxen and cows are generally turned off to beef for some other reason than the particular age; and at what age it would be most profitable to turn off those of excellent qualities, is a question which has never employed much of my attention. The principal product of my farm is hay, of which ten or fifteen tons are annually put up for sale; the residue is sufficient to winter twentyfive head of cattle; but the pasture not being equal to the summering of nearly that number, a part of the stock wintered is often sold in the spring. One man and a lad sixteen years old labor constantly on the farm; in addition to which, day-laborers are frequently employed. The present year, twenty acres of the mowing land were put out on a share, and forty days' labor hired. One gallon of rum was used by some elderly laborers, who have worked on the farm more than twenty years in the hay season; and the owner supposed the cause of temperance would be injured rather than promoted, in withholding from these men their accustomed portion, who never in their lives, to his knowledge, drank to intoxication. Respectfully submitted,

MORRILL ALLEN.

Plymouth, ss. Pembroke, Nov. 21, 1831. — Personally appeared before me, the above named Morrill Allen, and made oath that the above statement by him subscribed, was true, according to his best knowledge and belief.

KILBORN WHITMAN, *Justice of Peace.*

Lot 1, fifteen acres, part in a rough state, part too much cropped.

Lot 2, sixteen acres, much the same as the above.

Lot 3, seven acres, meadow, fresh meadow.

Lot 4, small lot from a pasture.

Four acres are light sandy soil; six acres hard loam, suitable for grain and grass; five, a dark friable soil; fifteen, argillaceous; ten, irrigated fresh meadow.

This year, three acres of loam and four acres of sandy soil were planted with corn.

On one acre of loamy land, six cord of manure were ploughed in. On one acre of sandy, six casks lime; in other years, meadow mud had been put in.

On the other fields which produced rye the preceding year, no manure.

Corn planted in drills, gathered 298$\frac{11}{15}$ bushels 42$\frac{4}{7}$.

Nine acres in tillage, corn and rye alternately, excepting once in five or six years a crop of potatoes or beans.

The stubble of rye is ploughed in immediately after taking off the crop, and some kind of seed is applied to produce herbage.

From 200 to 300 bushels potatoes, his average crop for three or four years past.

Mows thirtytwo acres, twenty of which has been ploughed, yields good English hay.

Ten acres of irrigated meadow, and two acres of fresh meadow.

1827. 33$\frac{3}{4}$ tons of hay, first quality.
10 do. second quality.
14$\frac{2}{6}$ fresh hay.
—
58

Sand principal ingredient for clayey, and swamp mud in sandy loose soil, 300 to 500 loads, in autumn.

From the Genesee Farmer.

ALTERNATE HUSBANDRY.

There are few stronger indications of bad husbandry, to a secluded mind, than are furnished by the advertisements for the sale of farms. "Suitably divided into meadow, pasture, and plough land," are common recommendations, showing that the old system still prevails, of assigning to each of those objects a portion of the farm in perpetuity; in despite of the example of better husbandry, and the admonitions of common sense. No meadows will bear cutting many successive years, without deteriorating in quantity and generally in quality. No land can be subjected to perpetual tillage, without a greater supply of manure than most farmers are able to give it. The grasses will run out in the one, and fertility become exhausted in the other. There are comparatively few meadows, which, if drained (and if wet they will produce fine grasses) will not yield good grain, roots or pulse. And there is no tillage land but will produce grass. Alternation of crops is the main spring of profitable farming. Grass and grain are in this way made to benefit each other. The roots and haulm of the grass become food for the grain; while the culture of grain pulverizes and ameliorates the soil for the succeeding crop of grass.

Good economy requires that the meadow should be ploughed, and the ploughed land stocked with grass, whenever a manifest diminution in the crop is perceptible. Upon light soils, when even well managed, this will ordinarily happen once in every three or four years. Experience must have shown every farmer, that he cannot raise a good crop of wheat, of corn, or of flax, &c, upon the same field for several years in succession. And why? Because every species of plant takes from the soil a specific food, which other species do not take. The same law applies to grasses and grains, with this difference, that grain consumes more than grass of the food common to both, and therefore sooner impoverishes the soil. J. B.

FARM.

A writer in the Massachusetts Agricultural Repository, vol. v. page 320, in treating "*on the extent of land* necessary for a farm, and sufficient to support a family well and independently," has the following among other valuable remarks: — "We know men, active, intelligent and industrious, possessed of 30 or 40 acres of land, who are laboring for others or taking charge of their neighbors' concerns, upon the avowed reason, that they cannot support their families on so small an extent of land. But they do not realize the actual efficiency of the soil. Undoubtedly there are many honorable exceptions to the observation we are about to make; as a general rule, however, it may be asserted, that *the farmers of Massachusetts are yet to learn the immense productive power of a perfectly cultivated acre.* Instead of seeking riches in augmenting the number of their acres, let them be sought in better modes of husbandry. As a general truth, we believe it may be asserted, that every farmer in Massachusetts, possessed of one hundred acres of land, might divide them fairly, by quantity and quality, into thirds, and by a suitable cultivation make either third more productive than his whole hundred acres are at present. This is the operation at which those interested in the agriculture of Massachusetts ought to aim, to make farmers realize what cultivation can effect, and to teach the modes by which the productive power of the soil can best be elicited."

FARMER.

It is indispensable for the success of every undertaking, that a sufficient capital to carry it on, should be at command; and for that of farming in particular. When there is any deficiency with respect to that important particular, the farmer cannot derive sufficient profit from his exertions; for he may often be obliged to dispose of his crops at an undervalue, to procure ready money; or he may be prevented from purchasing the articles he may require, though a favorable opportunity may present itself. An industrious, frugal, and intelligent farmer, who is punctual in his payments, and hence in good credit, will strive with many difficulties and get on with less money, than a man of a different character. But if he has not sufficient stock to work his land properly, nor sufficiency of cattle to raise manure, nor money to purchase the articles he ought to possess, he must, under ordinary circumstances, live in a state of penury and hard labor; and on the first unfavorable season, or other incidental misfortune, he will probably sink under the weight of his accumulated burdens. In general, farmers are apt to begin with too small a capital. They are desirous of taking large farms, without possessing the means of cultivating them. This is a great error; for it makes many a person poor, upon a large farm, who might live in comfort and acquire property upon a small one. No tenant can be secure without a surplus at command, not only for defraying the common expenses of labor, but in case any untoward circumstance should occur. When a farmer on the other hand, farms within his capital, he is enabled to embrace every favorable opportunity of buying with advantage, while he is not compelled, if the markets are low, to sell with loss.—*Code of Agricul.*

Caterpillars.—We have on no former occasion, noticed the fruit trees so universally overrun with caterpillars as the present season. Aside from this circumstance, the prospect of fruit, apples especially, is remarkably good. We therefore hope that our farmers may be on the alert, and not suffer the bounties which otherwise would be conferred on them by Providence, to be lost for the want of little care and attention. A few hours would suffice to clear a considerable orchard of these marauders, and thus to save much valuable fruit which must otherwise inevitably be lost.—*Ms. Spy.*

Willows absorb moisture. This is true, but they emit a large portion which they draw from the earth, in perspiration. Willows planted near houses, on the side of springs or brooks, are apt to introduce fever and ague.

NEW ENGLAND FARMER.

Boston, Wednesday Evening, June 13, 1832.

THE SEASON.

The season has at length become more propitious. We have had no spring, or rather, spring and summer have formed a union, blended their capital and credit, deposited their zephyrs, aromatic essences, buds, beauties, &c, in the warehouse of June, and are now going on gloriously, under the sign of the spotless sun and cloudless sky. We never knew such a May as we have recently escaped from.

She called out buds of tender kinds,
Dame Flora's fascinating nieces,
Then loos'd the savage northeast winds,
To tear the pretty nymphs in pieces.

Old Boreas and May, no doubt,
Were too much hand and glove together,
And their conjunction brought about
Almost a month of horrid weather.

We hope there is yet time for most of our crops to come to maturity. Indian corn begins in some places, we are told, to show symptoms of resuscitation and revivication, and we have made some calculation on its maturation and fructification, instead of its threatened annihilation. It may be prudent to plant more potatoes. The Genesee Farmer tells us, that potatoes may be planted at "almost any time from the middle of May to the middle of July, yet, we think that they produce best when planted from the middle of May, or when left from the middle to the last of June. In the first case, the tubers make their growth before the mid-summer drought; and in the latter, after the fall rains have set in. In either case, the potatoes will be of better quality than when grown in the heat of summer, allowing the soil to be sufficiently moist."

Turnips, ruta baga, millet, &c, may be put in requisition to occupy fields intended for Indian corn, should there be a prospect of the latter's failure. "One swallow makes no summer," and the loss of one crop should not discourage a cultivator, for

"The mouse which has but one poor hole,
Is not a mouse of any soul."

SHEARING SHEEP, &c.

Mr Lawrence, an eminent English writer, asserts, "It has frequently appeared to me, on reflection, that it might be preferable to shear all kinds of sheep unwashed, and to wash them after shearing, when it would be much more effectual with respect to their health. Such as were affected with foulness or eruption of the skin, might be washed and scrubbed in a ley of water and wood ashes, in a large tub which would contain three. It would both conduce to the health of the sheep and promote the regular growth of the wool.—Wool would probably keep best in the grease, and dust might be shaken from it. Any difficulty in respect to fixing the price of wool in an unwashed state, would vanish in a season or two."

"Clipping off the coarse soiled wool about the thighs and docks," says Loudon, "some weeks before the usual time of washing and clipping the sheep, is an excellent practice, as by this means the sheep are kept clean and cool when the season is hot; and with ewes, the udders are prevented from becoming sore."

In separating for the purpose of washing, the flock is brought to the side of the washing pool, and those lambs and sheep of different kinds, fit to be washed, are put into separate inclosures; and such lambs as are too young to be clipped are not washed, but confined in a fold or inclosure of any kind, at such a distance from the washing place that they may not disturb their mothers by bleating.

In performing the operation of washing, it was formerly the method to have the washers standing up to their breast in the water; but from the inconvenience and danger of it, (the men requiring a large supply of spirituous liquors, and being liable to be attacked with colds, rheumatisms, and other diseases,) various other modes of performing the operation have been proposed. Among others, that of sinking an empty hogshead or other vessel of sufficient capacity for a man to stand in while washing the sheep, may be as eligible as any. A boat near a bold shore of a sheet of water, with one end aground, by which the sheep is introduced and put overboard, while the man who washes him remains in the boat and extends his arms over the sides, and thus performs the necessary manipulations, furnishes a convenient mode of washing sheep. A small perpendicular waterfall, under which sheep are conducted, may likewise be used to advantage for that purpose.

It was uniformly the practice, immediately after shearing, to smear the bodies of sheep with some ointment, in which tar is the chief ingredient. This, however, has been condemned, as causing a waste of wool in carding and manufacturing into cloth. But if the tar is mixed with a sufficient quantity of some greasy substance, the benefit may be obtained (which is to preserve against ticks and the scab, as well as to increase the growth of the wool,) without any bad consequence resulting. A writer in Rees' Cyclopedia, on wool, says much in favor of a composition much used in Northumberland, England, and gives the following directions for making it: "From sixteen to twenty pounds of butter are placed over a gentle fire and melted; a gallon of tar is then added, and the mixture is then stirred with a stick until the tar and butter are well combined, and form a soft tenacious ointment." Some skill is required in its application. The locks should be divided, and the ointment applied directly to the skin. It does no good to apply it to the outside of the wool, but it must come in contact with the skin. This is best effected by opening the wool along the neck and back, and applying the ointment with the finger. In short, you must apply it in such a manner that it will be most likely to spread over every part of the body. The quantity laid on each animal differs in different districts. In the lighter mode of greasing, one gallon of tar and twenty pounds of butter will be sufficient for fifty sheep. In Scotland, where greasing is applied merely to preserve the animal from inclemency of the climate, a much larger proportion of tar is used. This would be very injurious to the wool were it any other but the coarsest kind. To derive the greatest advantage from the ointment, both to the wool and the sheep, it should be applied immediately after shearing and again on the approach of winter. By the first greasing, the wool will be kept soft and moist during the sultry heats of July and August, and the top of the staple will not become harsh and discolored. One acknowledged advantage of greasing immediately after shearing should not be overlooked—it destroys the sheep tick, and has a tendency to prevent cutaneous distempers, and to protect the skin against the bite of the fly.

Mr J. Nelson published a recipe for the scab on sheep, similar to the above, but which we should suppose might answer a still better purpose; it is as follows: "Take three gallons of tar and three gallons of train oil, boiled together, to which add three pounds of roll brimstone finely powdered and stirred in." This quantity is sufficient for ninety sheep. It is poured on with a pitcher or ladle from the top of the back-bone to the tail.

When the object is solely the destruction of ticks, a strong decoction of tobacco is probably as good an application as can be prescribed. Lambs often suffer much from ticks, after the sheep are sheared; as the ticks which are driven from the old sheep take refuge with the lambs. It will, therefore, be advisable to apply either the ointment or the tobacco decoction to the lambs as well as to their elders. And in all cases see that your application goes to and spreads over the skin as equally as possible, instead of wetting or smearing the outside surface of the fleece, where it will be of more harm than benefit.

DISEASE IN POULTRY.

Mr Fessenden—I find in volume VII. page 111, of the New England Farmer, soap recommended for the gapes in chickens. I have tried it a number of times in various ways, and cannot find it of any use in that complaint. It is caused by worms in the windpipe; and it appears to me that we should look for a preventive, as a cure must be very difficult, owing to the seat of disease. We are losing a great proportion of our turkeys and chickens with this disease, and will feel much obliged if you will point out a remedy, or solicit one, through the columns of the New England Farmer.

I remain, with respect,
LEWIS BAILEY.

Somers, West Chester Co., N. Y.

Remarks by the Editor.—Several persons have assured us, that they have cured fowls diseased by gapes, by taking as much kitchen soap as will cover the thumb nail and having mixed it up with some meal dough, giving it to chickens. But as this remedy seems not to be always effectual, it might not be amiss to try the following, recommended by a writer in the American Farmer.

"Take a piece of *asafœtida* about the size of a hen's egg, beat it tolerably flat, and wrap a piece of cotton cloth round it, and nail it to the bottom of the trough where the hens are daily watered; this method is adapted in the spring of the year, when the hens begin to bring forth their young broods, and it will be attended with inevitable success in preventing that destructive disorder."

If any of our correspondents would be so good as to furnish us with information on this subject, they would oblige the editor and benefit the community.

MADDER, FRUIT TREES, &c.

To the Editor of the N. E. Farmer,—

I shall wish, at some future period, to make some remarks through the medium of your paper, on the cultivation of madder, having been engaged two years past in raising this article; it requiring three years to come to maturity, I have not dug any as yet; but a neighbor of mine has raised it several years, and has taken up in two years, fifteen

hundred pounds each year, to the acre He informs me that he has never labored a day on it without earning three dollars per day. The seed he sells, at present, for twenty dollars per acre of two thousand four hundred hills. I know that it is a perfectly hardy plant and the cultivation simple; it requires rich soil. I forbear making further observations at this time, fearing it might be a common article of cultivation in your State.

A correspondent of yours wishes to be informed by others owning nurseries or orchards, on what kind of soil the greatest destruction has been produced, by the severity of the past winter. My nursery is on a sandy soil formerly covered with hemlock. I have lost many young apple trees, grafted; most of my pears, plums, and cherries. They have generally perished at the tops first, and the apple trees to within a foot or two of the ground. The soil in this section of country is generally a sandy loam; and no fruit trees except the plum and pear, have been materially injured in general. There is a prospect of a very large crop of apples, but the apples of the Eastern and Northern States are far superior to those growing in these parts. I shall not set another fruit tree on a hemlock soil. I ought to have taken agricultural papers previous to planting my nursery. One thing I ought to mention, that in transplanting a few plum trees last fall, I put a little straw round some of the trees and they escaped destruction. Yours, RUSSEL BRONSON.

Bridgewater, Oneida County, N. Y.

☞We shall feel under great obligations to Mr Bronson, if he will furnish us with an article on the culture and preparation of madder; it being a plant of great importance to manufacturers, who import immense quantities from Europe. The culture of it, we believe, is almost unknown in New England. — *Editor.*

THE SEASON IN NEW BRUNSWICK.

[Extract of a letter from Gen. COFFIN, dated St John, N. B. June 1, to the Editor of the New England Farmer.]

"I notice by the New England Farmer, that the season has been very backward with you, and the past winter uncommonly destructive to fruit trees. With us, the winter and spring have been severe and backward in an unprecedented degree. There are as yet but few signs of vegetation; our cellars were severely assailed by the frost, and many roots lost. In Nova Scotia, the spring has been uncommonly and cheerless, and in some parts there has been much suffering from a failure of fodder."

Horse Quicksilver.

QUICKSILVER will stand this season at the stable of the subscriber, in Brighton, a few rods south of the meeting-house, and will cover only twenty mares the present season, at $15 each, and $1 in addition, to the groom. Mares warranted to be in foal, if $20 is paid, and $1 to the groom; and in discharge of warranty, the $20 will be returned.

Quicksilver is a beautiful bright bay, three years old; his sire, Sir Isaac Coffin's horse, Barefoot, conspicuous in the racing calendar of England; his dam, Rebecca, from the imported Cleveland bay horse Sir Isaac, and Sky Lark, a native mare, well known for her fine form, speed, and bottom, once owned by Mr Leavitt of Salem, to whom persons are referred for her character, and will be to many others in Massachusetts and Maine. Quicksilver is thought by good judges to combine with great symmetry and delicacy of form, bone, muscle, and all the requisites for a first rate covering horse. Mares sent to him, and if left with the subscriber, will be well attended to on reasonable terms, but he will not be responsible for accidents. BENJAMIN W. HOBART.

Brighton, June 13, 1832. tf

Horse Pioneer.

PIONEER will stand for Mares the ensuing season at the following places: at the cattle fair hotel, in Brighton, every Saturday, P. M., and Monday (except the 25th June,) through the season; at Warren's in Framingham, Tuesday, P. M.; at Eastabrook's in Worcester, on Thursday—returning, at Grafton on Friday, A. M. and arrive at Framingham the same evening, and at Framingham the 25th and 26th of June.

Pioneer is a dark bay, full fifteen and a half hands high, ten years old this spring, is a horse of remarkable fine figure, temper and action, and a sure foal getter; was sired by the imported horse Debash, out of a fine mare by Cub, own by Gen. Van Rensselaer of Albany. Persons wishing to improve their breed of horses, are requested to call and examine for themselves. He is pronounced by good judges not to be inferior to any horse in the State. That the public generally may avail themselves of the services of said horse, he will stand at the moderate terms of $6 the leap, $10 the season, or $15 to insure. JOHN PELTON.

Brighton, June 13, 1832. 3t

Treatise on Domestic Animals.

THIS day published, by Lilly & Wait, and Carter & Hendee, and for sale by J. B. RUSSELL, No. 50½ North Market Street, "A treatise on breeding, rearing, and fattening all kinds of poultry, cows, swine, and other domestic animals. By B. Moubray, Esq. Reprinted from the sixth London edition. With such abridgments and additions as it was conceived would render it best adapted to the soil, climate, and common course of culture in the United States. By Thomas G. Fessenden, Esq., editor of the New England Farmer." Price 75 cents.

June 13.

Canada Squash.

JUST received at the Seed Store connected with the New England Farmer, 50½ North Market street, Boston, a few pounds of small Canada crooked-neck Squash Seed, that usually ripens about the first of August. Those who have lost their seed this spring, by rotting, will find this the best sort to sow at this late period, to insure a good crop of winter Squashes, as they ripen in so much shorter time than the common large winter crook-necks.

June 13.

Yellow Locust.

THIS day received at the New England Seed Store, 50½ North Market street, from Cincinnati, 100 pounds of Seed of the genuine Yellow Locust(Robinia pseudoacacia) —all raised the past year in the State of Indiana, where the beauty and superiority of these trees have attracted general attention. June 13.

Situation Wanted.

A married man from Scotland, who has been in this country but a few months, wants a situation as manager of a farm or otherwise. His wife would take care of a dairy, if desirable. Apply at this office. * June 13.

Bee Hives.

JUST received and for sale at the Agricultural Warehouse, Nos. 51 and 52 North Market Street, a few of Dr Thatcher's improved Bee Hives, which surpasses all other hives now in use, as the honey can be taken from the hive without destroying the bees.

June 13. J. R. NEWELL.

Boy Wanted.

A faithful lad of about 14, who has a good education and of a turn to make a good salesman, may hear of a good situation in this city, by applying at the Farmer office. His board and a suitable compensation for his clothes will be given him. June 13.

Situation Wanted.

A man who has worked thirty years at gardening in Europe, and considers himself competent in all out of doors business, wishes to get a situation. As he is averse to being idle, he will cheerfully endeavor to make himself useful in any other business about the house or farm, as occasion requires. Apply at this office. June 6.

Lead Pipe and Sheet Lead.

LEAD PIPE and Sheet Lead of all sizes and dimensions, constantly for sale at No. 110 State street, by ALBERT FEARING & CO

PRICES OF COUNTRY PRODUCE.

			FROM	TO
APPLES, russettings,		barrel	5 00	6 00
ASHES, pot, first sort,		ton	105 00	108 00
pearl, first sort,		"	112 00	115 00
BEANS, white,		bushel	90	1 00
BEEF, mess,		barrel	11 50	12 00
prime,		"	8 00	8 50
Cargo, No. 1,		"	8 00	9 00
BUTTER, inspected, No. 1, new,		pound	12	13
CHEESE, new milk,		"	8	9
skimmed milk,		"		3
FLAXSEED,		bushel	1 12	1 25
FLOUR, Baltimore, Howard-street,		barrel	5 75	6 00
Genesee,		"	6 00	6 25
Alexandria,		"	5 50	5 75
Baltimore, wharf,		"	5 25	5 50
GRAIN, Corn, Northern,		bushel	58	60
Corn, Southern yellow,		"	55	58
Rye,		"	85	90
Barley,		"	87	1 00
Oats,		"	45	48
HAY,		cwt.	65	70
HOG'S LARD, first sort, new,		"	9 00	9 25
HOPS, 1st quality,		"	22 00	23
LIME,		cask	1 15	1 25
PLASTER PARIS retails at		ton	3 25	3 50
PORK, clear,		barrel	16 00	18 00
Navy mess,		"	13 00	14 00
Cargo, No. 1,		"	12 75	13 00
SEEDS, Herd's Grass,		bushel	3 00	3 50
Red Top, northern,		"	87	1 00
Red Clover, northern,		pound	12	13
TALLOW, tried,		cwt.	8 50	8 75
WOOL, Merino, full blood, washed.		pound	48	50
Merino, mix'd with Saxony,		"	55	65
Merino, ¾ths, washed,		"	44	45
Merino, half blood,		"	40	42
Merino, quarter,		"	38	40
Native, washed,		"	35	38
Northern pulled. Pulled superfine,		"	56	58
1st Lambs,		"	45	46
2d, "		"	38	40
3d, "		"	28	30
1st Spinning,		"	42	44

PROVISION MARKET.

BEEF, best pieces,	pound	11	13
PORK, fresh, best pieces,	"	8	10
whole hogs,	"	6½	7
VEAL,	"	6	7
MUTTON,	"	4	10
POULTRY,	"	9	12
BUTTER, keg and tub,	"	12	14
lump, best,	"	14	16
EGGS, retail,	dozen	12	15
MEAL, Rye, retail,	bushel		92
Indian, retail,	"		75
POTATOES,	"	62	75
CIDER, (according to quality,)	barrel	4 00	5 00

BRIGHTON MARKET—MONDAY, JUNE 11, 1832.

Reported for the Daily Advertiser and Patriot.

At Market this day 352 Beef Cattle, 16 Cows and Calves, 930 Sheep and Lambs, and 185 Swine. 84 Beef Cattle remained unsold at the close of the market.

PRICES. *Beef Cattle*—Last week's prices could not be obtained, a falling off of 12½ a 17 cents per hundred heads; with the exception of one very fine ox, driven by Mr Sweetser of Athol, which was taken at 7,87½, none would be considered as extra. We quote prime at 6,50 a 6,62½, good 5,75 a 6, thin 5 a 5,50.

Cows and Calves.—We noticed sales at $21, 22, 25, and 27.

Sheep—We noticed lots of Lambs, with a few old Sheep, taken at $1,88. 2,00, 2,33, 2,50, and 2,67. Two prime wethers, not sheared, were sold at $8 each, and one sheared at 10.

Swine—Sales rather slow; no lots were taken; a few were retailed at former prices, 6 cents for Sows and 7 c for Barrows.

NEW YORK, June 8.—In market this week 500 Beef Cattle, 100 Cows and Calves, 700 to 800 Sheep and Lambs —sales brisk; a few head of cattle were left over and not sold, and prices not quite as good as last week, the average being $7,25, we quote 6,00 a 8,50. Cows and Calves $20 to 35. Sheep—sales quick from 2,50 a 6, and a few very fine 8. Lambs —sales from 2,50 a 3,50. Live Hogs —$4 a 4,25.—*Daily Adv.*

Miscellany.

The following ode, composed by the Rev. Mr Pierpont, was sung at the late anniversary of the Massachusetts Temperance Society.

ODE.

Wake! wake! friends of your kind,
There 's a demon, a demon abroad!
Ye 'll scent him in every breath of the wind!
Around him is wo, death and hell are behind!
The foe of man and of God,
The *Prince* of the devils is it,
Escaped from the bottomless pit;
Escaped in his wrath, or his mirth,
To put out the lights of the earth.

Watch! watch! creeping by stealth,
Like the serpent through Eden's shades,
The mansions of peace, and of worth, and of wealth,
Assuming the form of "a spirit of health,"
This "goblin damned" invades.
He claims, and the claim is allowed!
The young, and the fair, and the proud,
He claims and he brands them as slaves,
And drags them all down to their graves!

Hark! hark! hear ye the chain
That is clanking in yonder cell?
The demon is there with the felon insane;
He is tearing a heart, he is burning a brain!
That shriek is a maniac's yell.
That low, heart-rending moan
Is a wife's—she is sitting alone;
The man on whose arm she has leaned,
Has left her, to worship the fiend.

Arm! arm! good men and bold!
It 's a question of life or of death:
His banners are floating, beneath are enrolled
Your brothers, your fathers, your children—all sold,
(Bear witness their tainted breath!)
As victims that soon shall expire
In the flames of unquenchable fire;
Expire on his altar accursed,
In the fire of unquenchable thirst.

On! on! the fall is decreed
Of the throne of the evil one:
At his feet shall immortals by hecatombs bleed;
His vassals already cry out to be freed;
Resolve, and the work is done!
Resolve! and the pits that yawn,
From dewy eve till dawn,
That spirits infernal may rise,
No more shall insult the skies.

From Knowledge for the People.

MARRIAGE.

Why is the marriage ceremony celebrated with great splendor among the poor as well as the rich Jews?

Because every guest brings a present, chiefly consisting of plate; on which account the lower orders are anxious to invite as many as possible; and not unfrequently, when the wedded pair are very poor, these gifts are disposed of immediately, to defray the expense of the feast and assist the young couple in house-keeping.

The policy of marriage in humble life has been thus illustrated by an acute observer: "There are few laborers of either sex, who live to an old age unmarried; scarcely any, it is said, of tolerable character; and this remark may be confirmed by any person's observation."

The witty Selden has three passages on marriage, which we cannot omit.—1. Of all the actions of a man's life, his marriage does least concern other people; yet of all actions of our life, 't is most meddled with by other people.—2. Marriage is nothing but a civil contract; 't is true, 't is an ordinance of God; so is every other contract, God commands me to keep it when I have made it.—3. Marriage is a desperate thing. The frogs in Æsop were extreme wise: they had a great mind to some water, but they would not leap into the well, because they could not get out again.

Why are Gretna Green marriages so named?

Because the first mock priest, by whom this trade was founded, resided on the common or green betwixt Graitney and Springfield, on the borders of Scotland; but removed to the latter place in 1791, where his successors have since resided.

Why are not Gretna Green marriages prevented by the Scottish church?

Because the mock priest, or coupler, despises the threats of the kirk, as excommunication is the only penalty it can inflict. An attempt was made in the General Assembly of 1826, to have this shameful system of fraud and profanity suppressed, but without effect. Upon an average, three hundred couple are married in the year, and half a guinea is the lowest fee that is ever charged. In its legal effect, the ceremony performed at Gretna, merely amounts to a confession before witnesses that certain persons are man and wife; and the reader is aware that little more is required to constitute a marriage in Scotland, a marriage which is perfectly binding in regard to property and the legitimacy of children.

Why were Fleet marriages so called?

Because they were performed in the Fleet-prison, by a set of drunken, swearing parsons, with their myrmidons, that wore black coats and pretended to be clerks and registers to the Fleet, plying about Ludgate Hill, pulling and forcing people to some peddling ale-house, or brandy-shop, to be married; and even on Sundays, stopping them as they went to church. In this way, from October, 1704, to February, 1705, there were performed in the Fleet, two thousand nine hundred and fiftyfour marriages, without either license or certificate of banns. Pennant, at a later period, confirms this account of the nefarious traffic. He says, in walking by the prison in his youth, he was often accosted with "Sir, will you please to walk in and be married?" and he states, that painted signs, containing a male and female hand conjoined, with the inscription, "Marriages performed within," were common along the building. This glaring abuse continued many years, to the ruin of children and destruction of their parents; and it was only put an end to by the marriage act of 1753.

Why is it customary in some ranks to salute the bride the moment the marriage ceremony is concluded?

Because of the ancient and nuptial kiss in the church, enjoined by the York and Sarum Missals. So in dancing, a kiss was anciently the established fee of a lady's partner. What would the patronesses of Almacks say to such a custom in these days?

Why does the bride usually wear a veil?

Because of its origin in the Anglo-Saxon custom of performing the nuptial ceremony under a veil, or square piece of cloth, held at each corner by a tall man, over the bridegroom and bride, to conceal her virgin blushes; but if the bride was a widow, the veil was esteemed useless. At Sarum, there was a marriage before mass, the parties kneeled together, and had a fine linen cloth (called the care cloth,) laid over their heads during the time of mass, till they received the benediction, and then were dismissed.—*Brand.*

Why is it supposed that torches were borne at old English weddings, as in the heathen mythology?

Because of the following lines in Herrick's Hesperides, upon a maid that died the day she was married:

That morne which saw me made a bride,
The ev'ning witnest that I dy'd.
The holy lights wherewith they guide
Unto the bed the bashful bride,
Serv'd but as tapers for to burne,
And light my reliques to their urne;
This Epitaph, which here you see,
Supply'd the Epithalamie.

Young Cleveland,

THIS truly beautiful and valuable Horse is of the Cleveland bay breed of horses, of fine even temper, five years old the 20th of May, fifteen and a half hands high, and of a beautiful dark bay color, with black mane, tail and legs. He walks and trots remarkably easy and fast; and is equalled by very few for muscular strength, elegant movement, and perfect symmetry of form.

He has proved himself a sure and first rate foal getter. The colts sired by him possess a great share of bone and muscle.

The pedigree of Young Cleveland:—He was sired by the celebrated bay horse, Sir Isaac, the son of the noted horse, Molineux. Sir Isaac was presented to the Agricultural Society of this State, by Sir Isaac Coffin, and was selected under his order as superior of his breed, and the breed recommended by him as the most highly esteemed for gentlemen's carriages, and all draft, farming, and saddle purposes, of any horses in New England.—His dam was a first rate and high spirited native mare. He will stand the ensuing season, at the stable of the subscriber, in Franklin.

TERMS:—Three dollars the single leap; five for the season; and eight to insure the mare with foal; the money to be paid when the mares are taken away, on notes given payable the 1st October next. Those persons who put mares to the Young Cleveland and have them warranted, and part with them before foaling time, or neglect to bring their mares regularly to the horse through the season, will be considered holden for insurance money. ELI M. RICHARDSON.

Franklin, May 30, 1832. 4t*

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